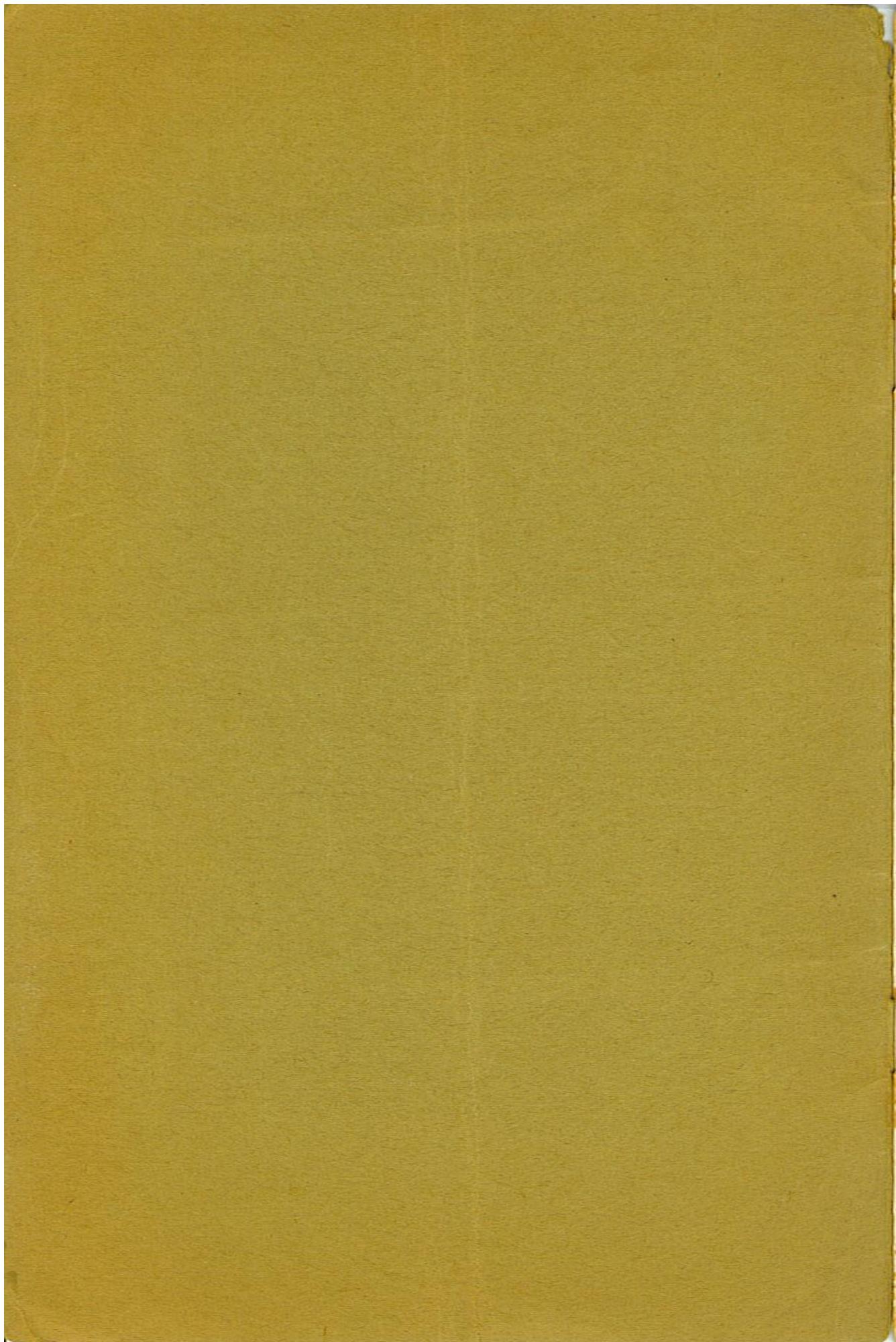
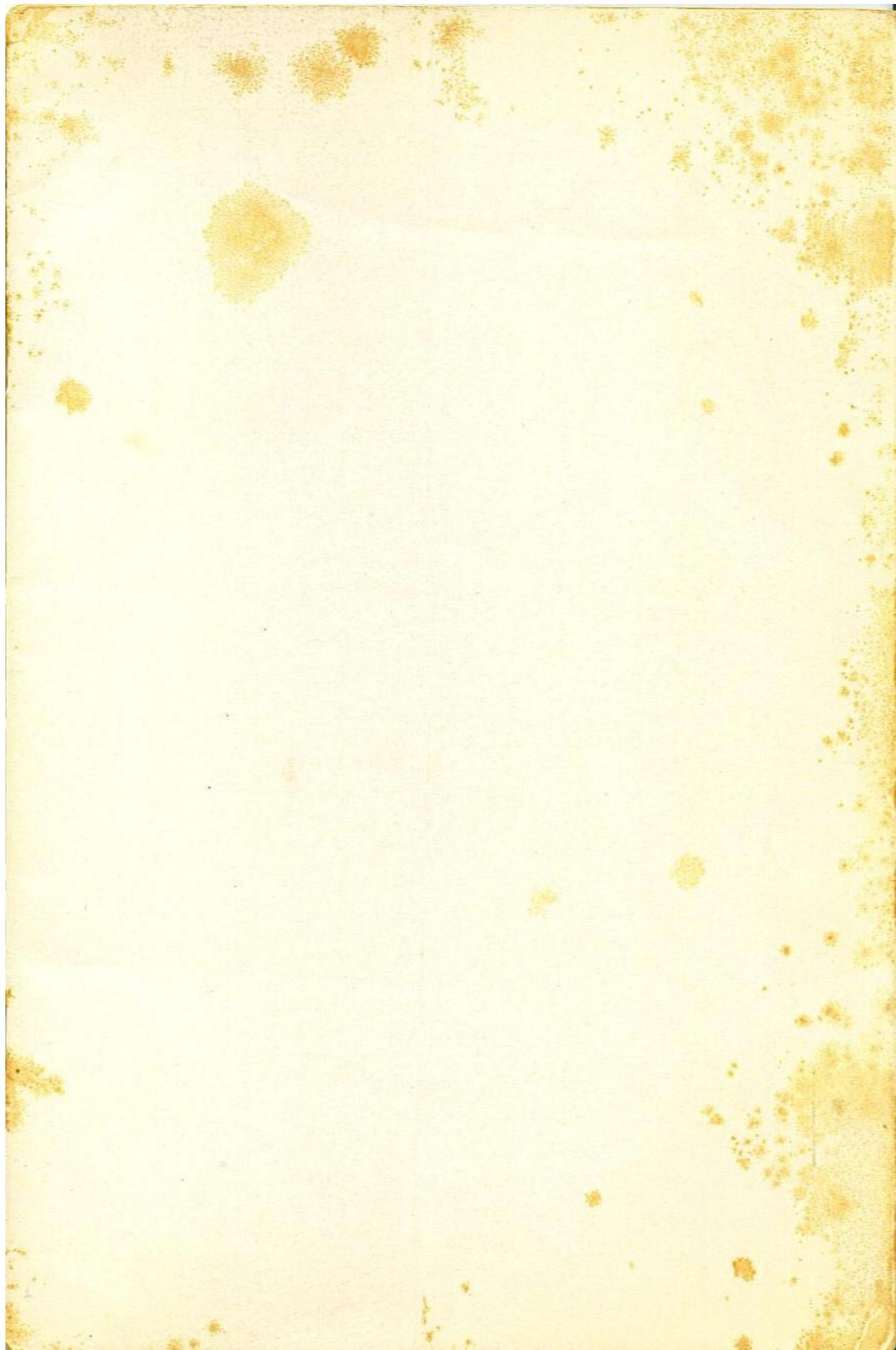


Directions *for use*
and Adjustment of

Chambers FIRELESS
Gas Range.
COOKS *with the GAS TURNED OFF!*

*The Thermodome and
the Fireless Oven*







DO NOT HESITATE TO *Cook With the Gas Turned Off!*

THE greatest joy from the use of the Chambers Fireless Gas Range and the most economical performance of the range can be secured by only applying good practical common sense to the operation of the various kinds of cooking and a confidence in trusting the efficient units of the range to operate without tediously watching and wondering if the food will be done.

There are two great units on the range:

1. THE THERMODOME

The Thermodome is the dome-shaped hood, heavily insulated, which is suspended over the top of a regular gas burner. It utilizes the retained heat principles for cooking vegetables, stews, cereals, pot roasts, soups, and similar foods.

2. THE FIRELESS OVEN

The Chambers Fireless Oven is built to get the maximum service out of each heat unit that is introduced into it from the oven burner. Two inches of insulating material prevent loss of heat from radiation. By use of the retained heat principle, it makes it possible to do the same cooking with about one-third the gas necessary in a regular gas range oven for the process of baking breads, cakes, and thin foods, or roasting all kinds of meats.

In the later pages, to simplify the directions for use, the following plan has been practiced:

- First:* Directions for all kinds of Boiling. Page 2.
- Second:* Directions for Baking. Page 4.
- Third:* Directions for Roasting. Page 6.
- Fourth:* Directions for Broiling and other cooking. Page 7.
- Fifth:* Approximate estimates of time required for Boiling, Roasting and Baking. Page 8.

BOILING

Use THERMODOME, the Dome-Shaped Heat Retainer Over a Rear Top Burner

In the following directions, when the words "Start Fireless" are used, at that point in the cooking, TURN OFF THE GAS and lower the THERMODOME.

1. MEATS

In general, Fresh Meats such as Beef, Pork, Mutton, Veal, Lamb, Chicken, Irish Stew, etc., should be boiled with the gas burning full (or lowered only enough to prevent boiling over) for about 20 to 40 minutes. Then START FIRELESS. Allow foods to cook on for usual length of time, usually from two to four hours, depending on your regular practice.

Smoked Meats, like Ham, Tongue, Corned Beef, etc., should be boiled actively with the gas on a little longer. Then START FIRELESS. Allow foods to cook so that the whole boiling time is equivalent to regular practice.

2. VEGETABLES (Ordinary Green Vegetables)

The ordinary fresh garden vegetables, such as Potatoes, Kale, Peas, String Beans, Cabbage, Carrots, Squash, Onions, Parsnips, Turnips, Beets, etc., should be brought to a good brisk boil with gas on full. Then START FIRELESS. Allow foods to cook the time usually required for properly boiling these vegetables. *Important—Use only a little water.* See page 14.

3. VEGETABLES (With Hard Skins, or Dried)

In case of such fresh vegetables as Corn with hard skins, it is better practice to allow them to actively boil for about ten minutes, then fireless (in the case of Corn) for about ten minutes. Use less water. See page 14.

In the case of dried vegetables, such as Hard Navy Beans under the Thermodome, just as on an ordinary open burner, it is better to allow the beans to soak over night. Here again it is better to allow the vegetables to actively boil with the gas on for about ten minutes, then START FIRELESS. Continue to cook on retained heat for usual length of time. Use less water. See page 14.

4. VEGETABLES (Of Lighter Texture, Tender)

Such vegetables as Spinach, Cauliflower, Asparagus, Tomatoes, etc., should be only brought to boiling point. Do not boil briskly. Then START FIRELESS. These vegetables should be cooked under the Thermodome on retained heat for not over 25 or 30 minutes. Use less water. See page 14.

5. CEREALS (Also Baby Foods)

Those cereals that are better cooked by long periods of time may be cooked without extra cost over night. Such cereals as Oatmeal, Cream-of-Wheat, Farina, Hominy and many Baby Foods should be brought to a brisk boil. Then START FIRELESS. Allow to cook on retained heat at least as long as the usual practice for each food. Use less water. See page 14.

NOTE—Where only a small quantity is being cooked, set a kettle of water beside the cereal so that heat in the Thermodome will be introduced into a liquid instead of air, which does not hold heat so well.

6. SOUPS (Meat Stocks)

Boil with gas on full (or lowered only enough to prevent boiling over) for about 30 minutes. Then START FIRELESS. Allow to cook on retained heat under the closed THERMODOME at least as long as usual. Here again it is possible to cook over night or over a long period of time, thus getting all possible value out of the meat without extra fuel cost and without attention.

7. SOUPS (Cream and Vegetable Soups)

Cream and Vegetable Soups require much less cooking time than those soups made from meat stock. Generally speaking, Cream and Vegetable Soups should be brought to a good brisk boil with the gas turned on full. Then START FIRELESS. Usually these soups are ready with about 30 minutes' cooking on retained heat. Longer will not hurt.

8. FRUITS (Fresh Fruits)

Fresh Fruits, as Apples, Pears, Pineapples, etc., should be brought to a good brisk boil. Then START FIRELESS. They will be ready to serve in about 30 minutes of retained heat, but longer will not hurt. Use less water. See page 14.

9. FRUITS (Dried Fruits)

Here again it is good practice, when possible, to soak the fruit in water before cooking. Dried Fruits should be boiled with the gas on full for about 10 or 15 minutes. Then START FIRELESS. Allow to cook for the usual time, that is, about two to four hours. Use less water. See page 14.

TO BOIL WITH RANGES NOT EQUIPPED WITH THERMODOME

See remarks on operating these ranges. Page 7.

KETTLES FOR THERMODOME

Any kettle that will fit under THERMODOME, and permit it to close to the cooking top, may be used.

There are very convenient kettles, however, which, if used, will multiply the efficiency of your range greatly.

The three most satisfactory types are illustrated here:



THE SINGLE.
This kettle will hold
seven quarts.



THE DOUBLE.
Each half of this kettle will hold
three quarts.



THE TRIPLE.
Each section of this three-way
will hold two quarts.

These fine aluminum kettles may be secured from any Chambers dealer or direct from the factory.

BAKING

Baking is the most exacting process of cooking, and, in order to get the best results, do as much of the cooking as possible fireless.

Use Fireless Oven, which is insulated just like the Thermodome, and is made to *cook with the gas turned off* about two-thirds of the time.

In the following directions, when the words "Start Fireless" are used, at that point in the cooking throw the oven control lever clear to the right, at the same time sealing the oven and turning off the gas. See oven directions, page 11.

1. BREAD

After the bread has been raised to the top of the pan, or at least to the correct height, place it in the oven as the gas is lighted or very soon after. Let gas burn FULL until the edges of the bread begin to turn a vivid orange in color. Then START FIRELESS. If gas is properly adjusted this color will be reached in from 12 to 15 minutes. The baking will be finished in about the same time as an ordinary range (about one hour).

All baking processes are quite exacting as to the total length of time they are cooked. If the bread is allowed to fireless longer, it will not burn, but it will form a heavier crust.

2. LOAF CAKES (Angel Food, Sponge Cake, White Cake, and all slow rising cakes)

Cake should be placed in oven soon after starting gas. Let gas burn, turned down just a little, until cake has raised to proper height. This should occur in about 12 to 15 minutes. Then turn gas on full until edges of the cake begin to brown. This should occur in three to five minutes. Then START FIRELESS. Leave cake in the usual length of time, including both the raising and browning time.

3. LAYER CAKES, PIES, BREAD ROLLS

Place in a moderately hot oven, leaving the gas burn 5 to 8 minutes before placing food in oven. Let gas burn full until food begins to turn brown on top. Then START FIRELESS. Leave food to cook on retained heat the usual length of time (approximately 15 to 20 minutes).

4. BISCUITS, COOKIES, MUFFINS, CUP CAKES (or any thin foods that usually bake in from 7 to 10 minutes)

Place in a moderately hot oven, leaving the gas burn about 5 to 10 minutes before placing food in oven. Let gas burn full until the food begins to brown on top. Then START FIRELESS. For heavier crust on fast baking, leave the food to cook on retained heat longer.

These thin foods, and all fast oven work, is done actually in so short a time that it must be watched more carefully than foods which are cooked over a longer period.

In case there are several pans of cookies or biscuits to be baked, it is often good practice to start your first baking as above, and instead of relighting the gas and starting fireless on each succeeding lot, to simply turn the gas lower and proceed as on a straight range. In this case, however, be careful to watch that the oven does not get too hot.

Also, watch and see that the later pans are placed on the lower racks, and keep moving the pans upward in the oven before removing them.

Molasses cakes of any kind must be watched carefully to prevent burning.

NOTE—In baking, especially with these thin, fast oven foods, it is very important that the burner in the oven be properly adjusted. Too small flame will cause burning on the bottom, due to not introducing enough active heat in the oven to push itself through a complete circulation, and will lie lazily in the bottom of the oven. It is important to have a good brisk flame in the oven and then control the oven from getting too hot.

5. HEAVY SOLID FRUIT CAKES and other Baking requiring from 2 to 10 hours

The cakes that are similar to an old-fashioned Fruit Cake, requiring long periods of baking time, are perfectly cooked in the Chambers Oven. Place them into the oven, light gas FULL for 10 or 15 minutes, until cake has raised to top of pan. Then FIRELESS for about one-half this total time. Then relight the gas for 10 minutes and START FIRELESS. This is an ideal practice for Fruit Cake.

6. VEGETABLES (Whole) Potatoes, Squash

Place food in cold oven, light gas and permit it to burn FULL for at least 15 to 20 minutes. Then START FIRELESS. The foods will be done in the usual length of time. Larger potatoes may require even 30 minutes for active gas burning. Then START FIRELESS. The length of time in these cases, both for the gas-burning time and the fireless (retained heat) time, depends somewhat on the size of the vegetables.

7. VEGETABLES (Escalloped or Baked), Escalloped Potatoes, Tomatoes, Macaroni, and other foods of like nature

Prepare these mixtures just as before, then place into a moderate oven. Allow to cook with the gas on FULL until the juices begin to boil and fry. Then START FIRELESS. Allow them to continue cooking with retained heat as long as usual.

ROASTING

Use Fireless Oven, which is insulated like the Thermodome and is made to cook with the gas turned off about two-thirds of the time.

In the following directions, when the words "Start Fireless" are used, at that point in the cooking throw oven control lever to the *right*, which at the same time will seal the oven and turn off the gas. See oven directions, page 11.

Generally speaking, all meats should be placed into the oven as the gas is being lighted, or soon after. The gas should be left burning FULL until the greases in the meats begin to fry. Then START FIRELESS (see page 11) and permit the roasting to continue on retained heat. Allow the roasting to continue as is your usual practice. The food will be ready to serve in the same length of time as an ordinary gas range oven (including the time with the gas actively burning). To leave it longer will not hurt. It will only be a little more done.

For such meats as Beef, Mutton, Lamb, Veal, etc., the gas should be burning FULL approximately five minutes to the pound (excepting large quantities—see below). At that time the greases in the meats should begin to fry. Then START FIRELESS. In the heavier, richer meats, like Pork, Goose, Opossum, Turkey, Chicken, Duck, or Game, the gas should be burning FULL a little longer, perhaps six or seven minutes per pound, with the same exception in large quantities. Then START FIRELESS.

In all cases, meats will be finished roasting in the same total cooking time as is experienced in any range, including the gas-on period.

If a thoroughly done roast is required, allow it to cook on retained heat longer.

A rare roast should be fireless a shorter time.

To obtain browner crust, remove lid from roaster while gas is burning, before starting fireless. Replace lid a short time before starting fireless.

TWO WAYS DESCRIBED

Another method of obtaining a browner crust is to remove lid from roaster during the last half hour of fireless time.

LARGE ROASTS

The above approximate times will be fairly accurate, depending, of course, on the adjustment of the gas flame. There is, however, as above stated, an exception, and that is in the case of larger roasts. The time outlined above will apply very accurately to roasts from three to six pounds. In the case of smaller roasts than three pounds, it is well to give them a little more heat before starting fireless than simply the five or six minutes per pound.

Then, in the case of larger quantities, it is not possible to leave the gas burning for an increasing length of time as the quantity increases. Forty-five minutes gas is about the limit of burning the gas on FULL before starting fireless. In foods whose weight on the above basis would require more than forty-five minutes of active gas burning, be governed altogether by the time when greases fry. START FIRELESS then.

BASTING

Do not hesitate to trust the Fireless Oven to keep on *cooking with the gas turned off.*

Likewise, don't forget that the Fireless Oven is a sealed-up cooking device where practically ALL of the food juices and steam are retained. Therefore, it is not necessary to baste a roast in the Chambers Fireless Oven. The moisture, the natural food moisture, is sealed in and retained.

USE OF WATER

Another very important point is in using much less water. Do not hesitate to put a roast into a Chambers Fireless Oven *without added water.* Use less water. See page 14.

BROILING AND FRYING

Besides the great advantages of the Thermodome and Fireless Oven, the Chambers Fireless Gas Range still carries all of the services that a straight gas range carries with it.

Located in the most convenient place on the range, where it may be easily watched, the broiler of a Chambers Range may be operated just the same as any high-grade gas Broiler.

Likewise the top burners may be used just the same as the top burners of any other gas appliance.

RANGES NOT EQUIPPED WITH THERMODOME

There are a few Chambers Fireless Gas Ranges in which the space allowed for the range is not sufficient to install a Thermodome.

The Ovens of these ranges have equipment which make it possible to use the same economy and convenience as the Thermodome, except that the boiling processes, which are done on the Thermodome, must be done in the Oven.

The Baffle Plates of these ovens are equipped with open grates to fit in place of the closed lids. If the oven is to be used for roasting, of course, use the closed lids, which makes a solid baffle plate or cast-iron bottom.

If boiling is to be done in the ovens, remove the solid lids and insert the open grate in this opening, and set the kettle directly over the star of the oven burner, and proceed, following the same directions as outlined for use with the Thermodome in cooking the several kinds of foods on pages 2 and 3.

Schedule of Approximate Cooking Time

On pages 2 to 7 we have given the description of the correct method of operating both the Thermodome and Fireless Oven, but in order that you may know approximately the time required to accomplish the various results and stages in the cooking, we give here a carefully grouped summary of various types of cooking of various foods.

Remember, these times are only approximate and are dependent on such variable conditions as gas pressure and food quantities, but they should give you a hint as to the approximate time in which to look for the results described in the directions (pages 2 to 7, inclusive).

BOILING—Under the Thermodome

FOOD	GAS ON	FIRELESS (On Retained Heat)
Fresh Meats		
Beef Mutton Pork Veal Lamb Chicken Irish Stew	Boil 15 to 20 minutes.	2 to 4 hours.
Smoked Meats		
Ham Tongue Corned Beef	Boil 20 to 30 minutes.	3 to 5 hours or longer.
Vegetables (Ordinary Green)		
Potatoes Kale Peas Cabbage Carrots Squash Brussel Sprouts Okra Onions Beets Parsnips Turnips	Bring to good brisk boil. Use less water. See page 14.	30 minutes or longer.
Vegetables		
Corn String Beans	Boil 10 minutes. Boil 10 minutes.	10 minutes. 40 minutes or longer.
Vegetables		
Dried Beans Navy Beans Lima Beans	Boil 10 minutes. Use less water. See page 14.	2 hours or longer.
Vegetables		
Spinach Cauliflower Asparagus Tomatoes, etc.	Bring to boiling point. Use less water. See page 14.	25 to 30 minutes.
Cereals		
Oatmeal Cream of Wheat Farina Ralston Wheatena Hominy Many Baby Foods Rice	Bring to good brisk boil. Use less water. See page 14.	30 minutes or longer.

FOOD	GAS ON	FIRELESS (On Retained Heat)
Soups		
Meat Stocks	Boil 30 minutes.	2 hours or longer.
Cream or Vegetable.....	Bring to brisk boil.	30 minutes or longer.
Fruits		
Fresh Fruits	Bring to brisk boil.	
Apples	Use less water.	
Pears	See page 14.	30 minutes or longer.
Pineapple		
Fruits		
Dried Fruits	Boil 10 to 15 minutes.	
Peaches	Use less water.	1½ hours or longer.
Prunes	See page 14.	
Puddings		
Fruit Puddings	Use Double Boiler.	
Suet Pudding	Gas on 45 minutes.	
Indian	In large quantities use	2½ hours or longer.
Boston Brown Bread.....	oven same way.	
BAKING—In Fireless Oven		
Bread		
Loaf Bread	12 to 15 minutes.	45 minutes.
Loaf Cake		
Angel Food	Raise with gas half on, then full 12 to 15 min- utes, until edges begin to brown.	
Sponge Cake		
White Cake		
Devil's Food		
Other Slow-rising Cakes		30 to 45 minutes.
Layer Cake		
Pies	Place in moderate oven preheated 5 to 8 min. Gas on with Cake in 8 to 10 min.	
Bread Rolls		
All Thin Layer Cake.....		15 to 20 minutes.
Apple Dumpling		
Thin Foods		
Biscuits	Place in hot oven. Gas on full 3 to 8 minutes.	
Cookies		
Muffins		
Cup Cakes		3 to 8 minutes.
Vegetables		
Whole Potatoes	15 to 20 minutes.	
Whole Squash		
Whole Egg Plant		30 minutes or longer.
Escalloped Potatoes	10 to 20 minutes.	
Escalloped Tomatoes		
Potatoes Au Gratin.....		20 to 30 minutes.
Macaroni Au Gratin.....		
ROASTING—In Fireless Oven		
Meats		
Beef	5 minutes per pound.	
Mutton	Exception: See "Large Roasts,"	
Lamb	page 6.	
Veal	Use less water. See p. 14.	
Pork		
Goose	6 to 7 minutes per pound.	
Turkey	Exception: See "Large Roasts,"	
Chicken	page 6.	
Duck		
Birds	Use less water. See p. 14.	
Venison		

How to Operate the Thermodome

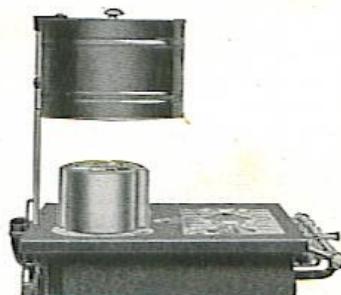
The Thermodome is conveniently suspended over the top burner, either by a suspension chain (operated by the lever in the front of the range) or by a suspension rod (operated by the knob on top of the Thermodome).

In either case the following described positions are the correct positions of the Thermodome while cooking.

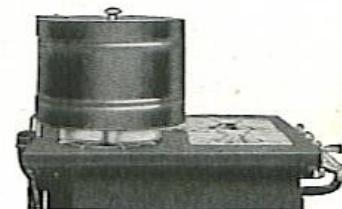
(NOTE—In order to be brief we illustrate only the Thermodome suspended from the rod, but the heights shown here are the same respective heights, correct with chain suspension as well.)

For adjustment of Thermodome suspended from chain see page 19.

When gas is lighted and food placed over burner,
Thermodome should be at this height.



While gas is burning with food coming to boil, this
position.



When *fireless*, after turning off gas, drop Thermodo-
dome to this position.

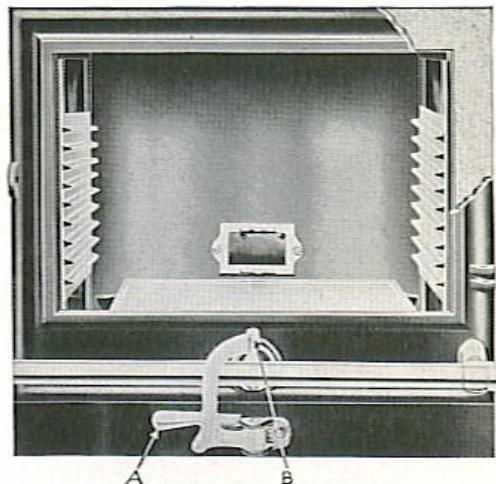


How to Operate the Fireless Oven

The Chambers Fireless Oven is a sealed oven with solid insulated walls. The only openings in this oven are two dampers. One is located in the bottom, the other in the back wall. Both dampers are controlled (at the same time) by the damper lever (a).

This lever also controls the accessibility of the oven gas valve (b).

With the lever to the extreme left (dampers open) the valve is accessible. With the lever to the right, the valve will be closed and dampers closed as well.



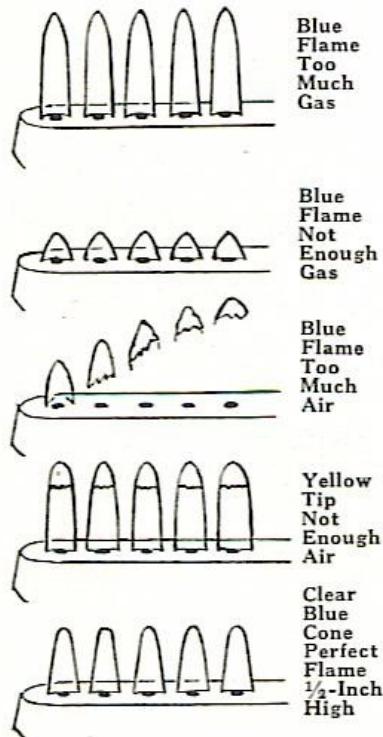
When lighting oven, always throw damper lever as far to left as possible, as shown in cut.

When starting fireless, simply throw lever to right as far as it will go.

With gas on, always have damper lever as far to left as possible to insure vents being wide open.

Proper Gas Adjustment

If your results are not just what you expect, don't condemn the range until after you have carefully inspected your gas pressure adjustment. Much depends on your range being properly adjusted, and for the purpose of making the gas adjustment correct, study the illustration below carefully.



By the instructions on page 13 the proper adjustment of gas can be easily obtained as shown in cut.

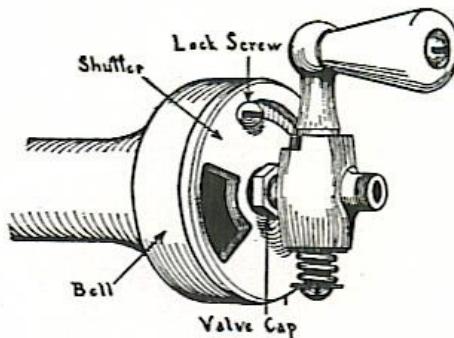
The height of a flame indicated in the cut is perfect for Artificial or Natural Gas.

For Blau-gas, which is a hotter gas, cut the cone of the flame down to about $\frac{3}{8}$ ".

Mixer Adjustment

The Bell Mixer

Through the carefully constructed thimble on the gas valve itself (controlling the gas supply) and the shutter on the face of the burner proper (controlling the air supply), a most accurate adjustment is possible.



To reduce flow of gas, turn the valve cap to the left.

To increase flow of gas, turn the valve cap to the right.

To admit more air, open screw on shutter and turn disc so that more opening is clear. Then tighten screw to hold air adjustment in correct position.

To cut down air, open screw and turn shutter disc to left, closing the opening in face of burner.

When proper adjustment is obtained, set screw tight and this adjustment will be held.

IMPORTANT SUGGESTIONS

USE LESS WATER

The very nature of the Chambers Thermodome and Fireless Oven makes it inadvisable to use as much water as is usually practiced on a regular gas range.

In roasting, do not use any. This may seem a little drastic at first, but just try it. Don't use any water with your roasts, and you will be surprised to see the amount of pure, rich food juice that is retained in the Chambers Fireless Oven and which bastes the roast in its own natural food juice and flavor.

In boiling under the Thermodome, it is the same. Instead of boiling away the natural food flavors, they are, of course, retained. You need add no water with the expectation of having part of it pass off in steam. The safest rule for boiling is to place the water in the kettle before placing in the vegetables. In this case, you should put only about an inch or inch and a half of water in the bottom. In the case of potatoes, this may seem ridiculous, because it will, of course, not cover the food. Nevertheless, just try it. The use of more water would cause soggy potatoes. **USE MUCH LESS WATER.**

THE GAS FLOW

It is always best, insuring perfect circulation through the oven, to have the gas on **FULL SPEED**. About the only exception to this general suggestion is in the case of angel food cake and such foods, and here it is more for the purpose of slow rising rather than baking.

LONG TIME PROCESSES—How Long Will the Thermodome Hold Heat?

The question of how long the Thermodome will hold heat often comes up. The same question is asked about the oven. This depends much upon the quantity of food that is being cooked. Practically always at the end of three hours there will still be plenty of heat for the units to go right on cooking. In case you want to cook over a long period, it is good practice to raise the Thermodome or open the oven when you are about half way through and allow the gas to burn full for a few minutes; simply build up a little higher temperature for the last half of the cooking.

COOKING SMALL QUANTITIES OF FOOD IN THE THERMODOME

In cases where small quantities of cereal, for instance, are cooked in the Thermodome, it is unreasonable to expect a small body of that kind to hold heat during a whole night. In these cases it is recommended that when a double boiler is not available to use an extra vessel of water under the Thermodome with the cereal, to introduce a liquid body into the fireless unit and place the heat units in it, instead of merely in the air of the Thermodome.

MAY I OPEN THE DOOR WHILE THE OVEN IS FIRELESS?

A very quick look into the oven when fireless will not reduce the temperature sufficiently to affect the cooking. The best practice, however, is to limit the opening of the oven door to the period during which the gas is burning. It is indeed good practice to see the condition of the food while the gas is burning, before you **START FIRELESS**. If the oven door is open for a long period of time, however, or several short periods of time, it is good practice to relight the gas for a moment or so to reclaim the lost heat. This only during the fireless time.

TIMES THAT ARE SUGGESTED ARE ONLY APPROXIMATE

The suggested times on pages 8 and 9 are only approximate. The exact statement of time required to do certain things is dependent on such variable quantities as gas pressure, heat in gas, adjustment of burners, and quantity of foods cooked. Don't condemn yourself or the range if one of these elements causes the time required to not quite correspond to the statements given here.

KEEP THE RANGE CLEAN

Great care has been taken by its builders to make all working parts of the range easily accessible. This has been done for but one purpose: ease in cleaning. In order to get good results, keep the appliance clean.

WHAT ABOUT COOKING THREE DIFFERENT FOODS UNDER THE THERMODOOME?

In case you are boiling three foods that require different times to be cooked under the hood, let the gas burn the length of time required by the food requiring the most, with the other two foods there all of the time. Then fireless with the same practice. The other foods will be unspoiled by the additional heat.

CAN I PUT POTATOES IN WITH A ROAST?

Of course, if the roast is going to cook for a long time on retained heat, fireless, then do not put the potatoes in until just before you turn the oven fireless.

Another practice is to put the potatoes into the roaster just about 45 minutes before taking the roast out, and relighting the gas for just a few minutes at that time. If that isn't as convenient, put them in just before starting to fireless the roast, and they will be just nicely done, cooked entirely fireless.

IMPORTANT RULE FOR BAKING

Be careful to keep foods directly over the cast iron bottom in the oven. Especially in the case of baking thin foods, to fail to do this is serious. Keep the baking in pans that will not project beyond the edges of the cast iron baffle plate. This will prevent burning on the edges.

USE OF THE OVEN AS A WARMING CLOSET

Very often, foods that have not been prepared fireless, and thus are not in the Thermodome or Fireless Oven when the meal is ready to be served, can be kept warm and tasty if the meal is unexpectedly delayed, by simply warming up the oven with four or five minutes gas, and placing these foods in the oven with the gas turned off.

Very often, this method can be applied to good advantage where tough cuts of meat or fowl, having been fried, can be made more delicious by giving the oven ten or fifteen minutes of gas with the fried meats in the oven, then fireless until ready to serve. The fireless time which is added will improve the meats very much.

A MONEY-SAVING SUGGESTION

Very often, even though only one food is to be prepared under the Thermodome, it is possible to place some food under the Thermodome with today's boiling and with the same supply of gas prepare a fruit or vegetable for tomorrow.

SUGGESTIONS FOR MENUS

The planning of the meal, a most important part of housekeeping, and yet one of the most irksome details!

In the following there has been no attempt to give recipes. Each woman has her own choice way of preparing different foods. That is the individualism in cooking.

We give the following menus simply as suggestions to assist in preparing meals in the Chambers Thermodome and Fireless Oven. All of the meals given can be fireless with exception of the little details and incidentals of the meal, which, of course, must be freshly made just before serving.

The woman who enjoys the best service from a Chambers Range is the one who uses extreme care in planning her meals. Arrange the menu so that at least a great portion of it can be prepared either in the Thermodome or Oven; the details will then be easy.

SUGGESTION NO. 1

ROAST BEEF	BROWNED POTATOES
	STRING BEANS
	APPLE-DATE-NUT SALAD
RICE AND RAISINS WITH CREAM AND SUGAR	
	COFFEE

The roast beef and browned potatoes may be cooked at the same time in the oven. Place the roast in oven with gas lighted. The time for the gas to be burning depends, of course, on the weight of the meat. (See earlier pages on roasting.) About ten minutes before the meat is ready to start fireless, place the potatoes in with the roast. Then start fireless.

The string beans should be cooked under the Thermodome. At the same time the rice and raisins should be cooked, using the same gas and same heat. Either a double kettle or two containers of a triple kettle should be used. Place string beans under the Thermodome. Boil 15 minutes. Just before starting fireless, place rice and raisins under Thermodome and bring to boil. Then fireless.

The total time of the meal depends on your convenience. The meal will be ready in the same length of time as usually required on a straight gas range, but longer will not hurt it. The meat will simply be a little more done. The rest of the food will be unchanged.

The apple-date-nut salad and coffee may be prepared just before serving, and the foods that have been cooking fireless may be simply removed from the two units of the range and served, except for garnishing and final seasoning.

SUGGESTION NO. 2

BAKED HAM	BAKED SWEET POTATOES
	HORSE RADISH SAUCE
BOILED CABBAGE	VEGETABLE SALAD
	BAKED APPLE
	COFFEE

Here again it is advisable to cook other foods with the meat in the oven, permitting them all to fireless during the same time.

The ham, the baked sweet potatoes and the baked apple should be cooked in the Fireless Oven. The length of time for the ham to cook with the gas on varies with its weight. (See directions on roasting in earlier pages.) About ten minutes before starting the ham fireless, place sweet potatoes and the apples into oven. Then, after ten minutes more gas, start fireless.

The cabbage can be prepared with little trouble under the Thermodome. Use water sparingly, then bring to good brisk boil with gas on, then start fireless.

The four basic items in this menu will cook on without attention until you are ready to serve. The meal will be ready in *the same length of time* as in an ordinary gas oven. Longer will not hurt.

Just before serving, prepare the salad and coffee, then serve all the meal. Nothing more will be necessary to the fireless foods than merely to garnish and final season it.

SUGGESTION NO. 3

BOILED SALMON SPAGHETTI (ITALIAN)
PINEAPPLE AND CHEESE SALAD
COFFEE

Here is a simple meal that can be prepared altogether under the Thermodome.

Place salmon under Thermodome with gas on. Bring to boil, then with the gas continuing to burn, place the spaghetti under the Thermodome. Allow gas to burn until spaghetti comes to brisk boil, then start fireless.

Just before serving, prepare sauce for the spaghetti and the salad. At the same time prepare the butter sauce and season the salmon. Then serve.

SUGGESTION NO. 4

CREAM OF MUSHROOM SOUP
BAKED CHICKEN MASHED POTATOES
CARROTS AND PEAS
TOMATO AND CUCUMBER SALAD
ICE CREAM AND CAKE
COFFEE

Here is a good Sunday dinner that can be nicely prepared (for the most part, at least,) while you are at church.

The chicken with dressing may be placed in the oven, allowing the gas to burn about 30 minutes (see earlier pages) and then start fireless.

The potatoes, the carrots and peas, and the cream of mushroom soup may be prepared and then placed under the Thermodome. Bring all three foods to a brisk boil, then start fireless.

These four basic items of the meal will continue to cook without attention, being ready to serve when you return. The whole meal will be done and ready to serve in the same length of time as required by an ordinary range; but should the meal be delayed, simply leave these foods in their respective fireless containers until ready to serve.

The salad, the dessert and coffee can be easily and quickly prepared just before serving.

Of course, should the cake have to be baked, this would require a little extra time just before the meal, but the best practice would be to prepare the cake either the previous day or before leaving in the morning. (See earlier pages—Baking.)

The fireless foods will be ready to serve when removed from the Thermodome and Fireless Oven, except for the garnishing and final seasoning.

SUGGESTION NO. 5

VEGETABLE SOUP
 BAKED BEANS CORN BREAD
 LETTUCE SALAD
 COFFEE

The vegetable soup may be prepared quite similarly to the practice that you are now using, except that a large part of the cooking may be done without gas.

If the meat stock for this soup is prepared before adding vegetables, it is good practice to start the soup at night, bringing the stock to a brisk boil, then boiling for ten minutes, and fireless over night. In the morning add the vegetables, relight the gas, bring back to boiling point, then fireless until ready to serve. Use Thermodome.

Another practice is simply to prepare the soup in the morning, adding the vegetables to the meat and boiling actively with the gas on for at least ten minutes, then starting fireless. The soup will be ready to serve in the *same length of time* as ordinarily required. Longer will not hurt.

The baked beans either should be soaked over night, or, better yet, parboiled under the Thermodome. In either case drain *all* of the water off the beans before preparing the baked beans.

For baking, prepare the pan or pot of beans, then place in the oven with about 25 minutes gas. Then start fireless. The beans will be ready in the usual time. Longer will not hurt.

The corn bread, which is a very short time baking process, may be made (see directions for baking in earlier pages) quickly before serving, and at the same time prepare the salad and coffee. Then serve.

SUGGESTION NO. 6

CREAM OF TOMATO SOUP
 ROAST PORK SCALLOPED POTATOES
 CAULIFLOWER AU GRATIN
 APPLE SAUCE
 PUMPKIN PIE CHEESE
 COFFEE

The roast pork and scalloped potatoes should be cooked in the oven together. The apples, pumpkin and cauliflower au gratin under the Thermodome.

Follow directions for roasting the pork, and just a few minutes (10 minutes) before starting fireless, place potatoes in oven. Then start fireless.

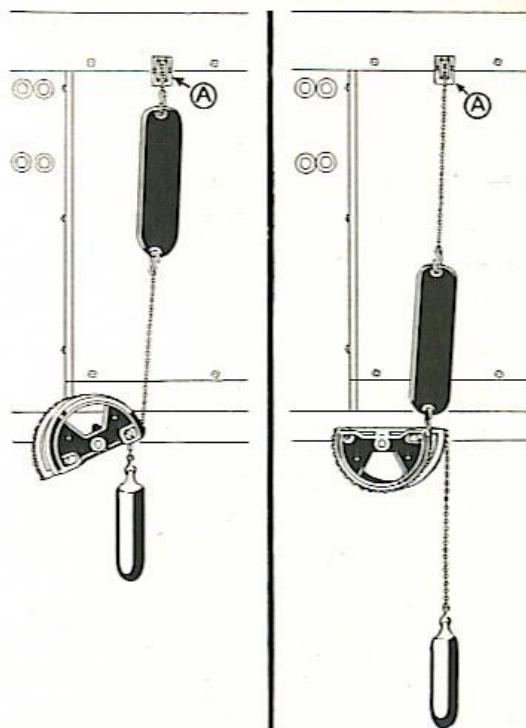
The pumpkin should be brought to a boil, then boiled under the Thermodome with the gas on for about 10 minutes, then raise Thermodome and place apples and cauliflower au gratin under the Thermodome. Bring these last two to a brisk boil, permitting the pumpkin to boil also. Then start fireless.

Prepare soup, then remove pumpkin from Thermodome and prepare pumpkin pie. Relight gas in oven and bake pie as per earlier directions on baking.

The fireless foods may remain in their respective units until ready to serve. Simply add pie to oven with the roast therein. No other attention is needed to fireless foods, except garnishing and final seasoning.

Correct Positions of Hood Assembly

REAR VIEW



REAR VIEW.
Thermodome Lowered.

REAR VIEW.
Thermodome Raised.

The above positions of chains, hooks, weights and pulleys are correct when Thermodome is in the two positions.

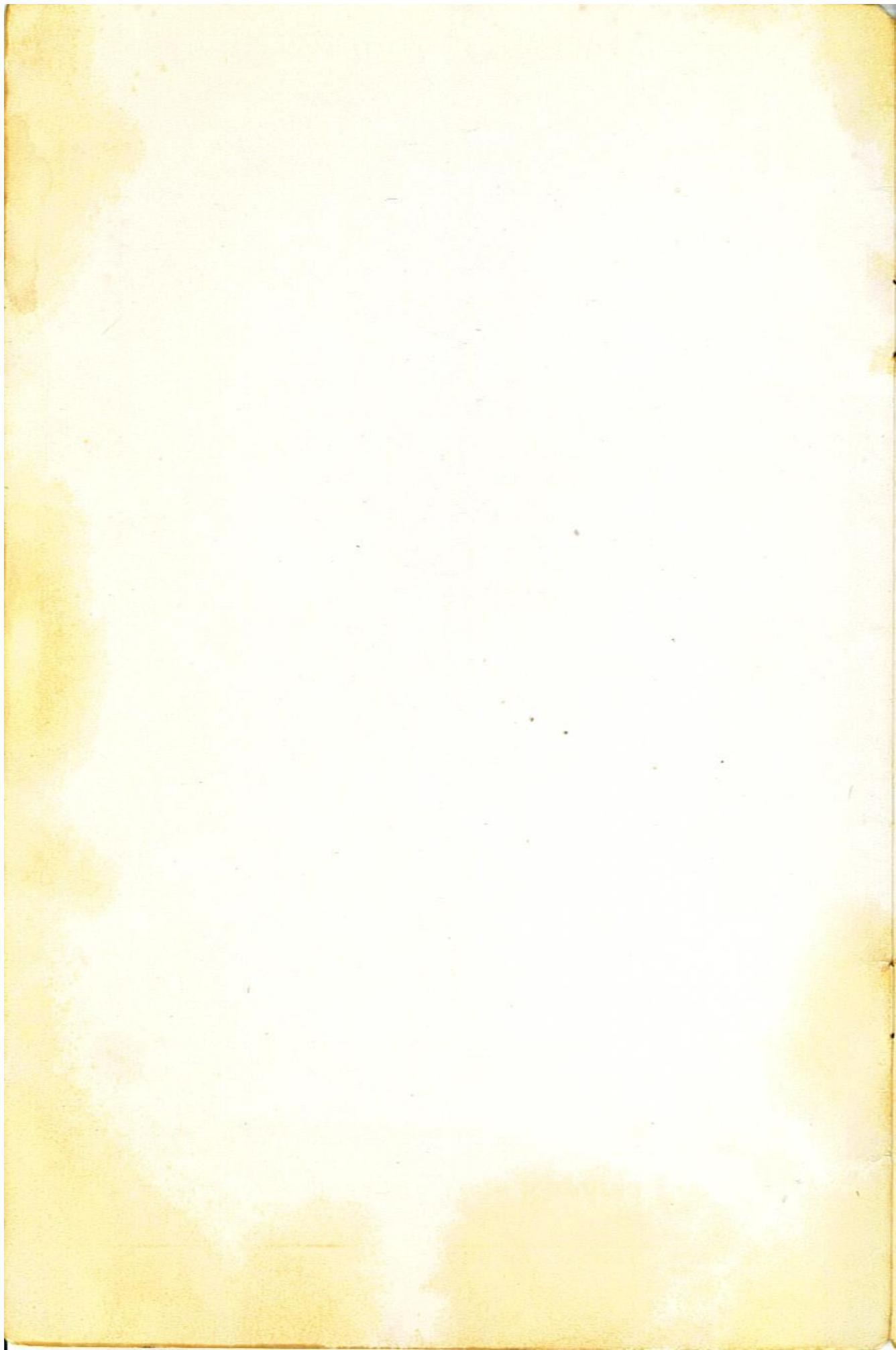
Be careful to see that in lowering Thermodome while *gas is burning* that hood is attached to chain "A" high enough that the Thermodome will not reach the cooking top by two inches when control lever catches.

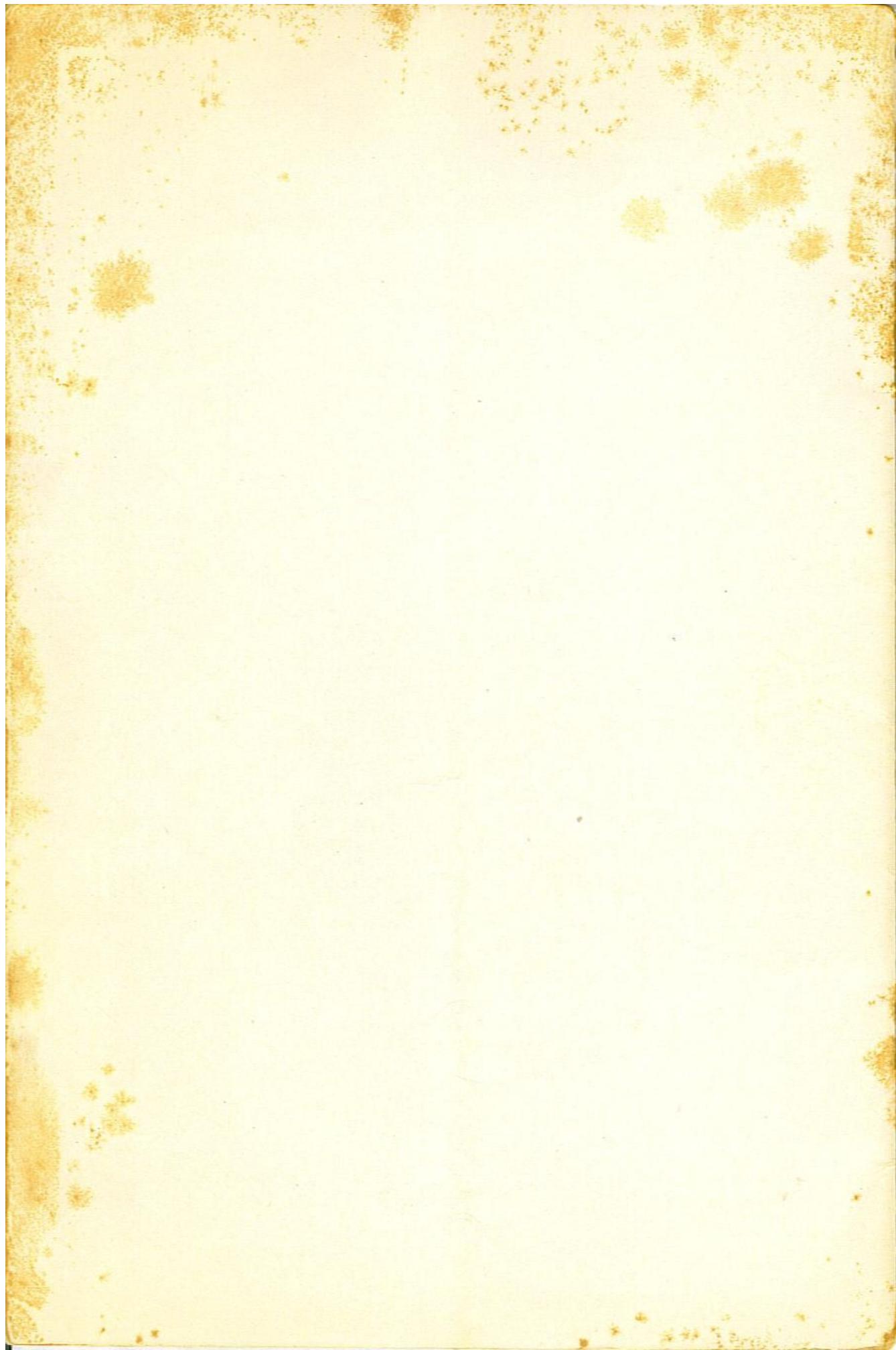
Table of Exact Time Required

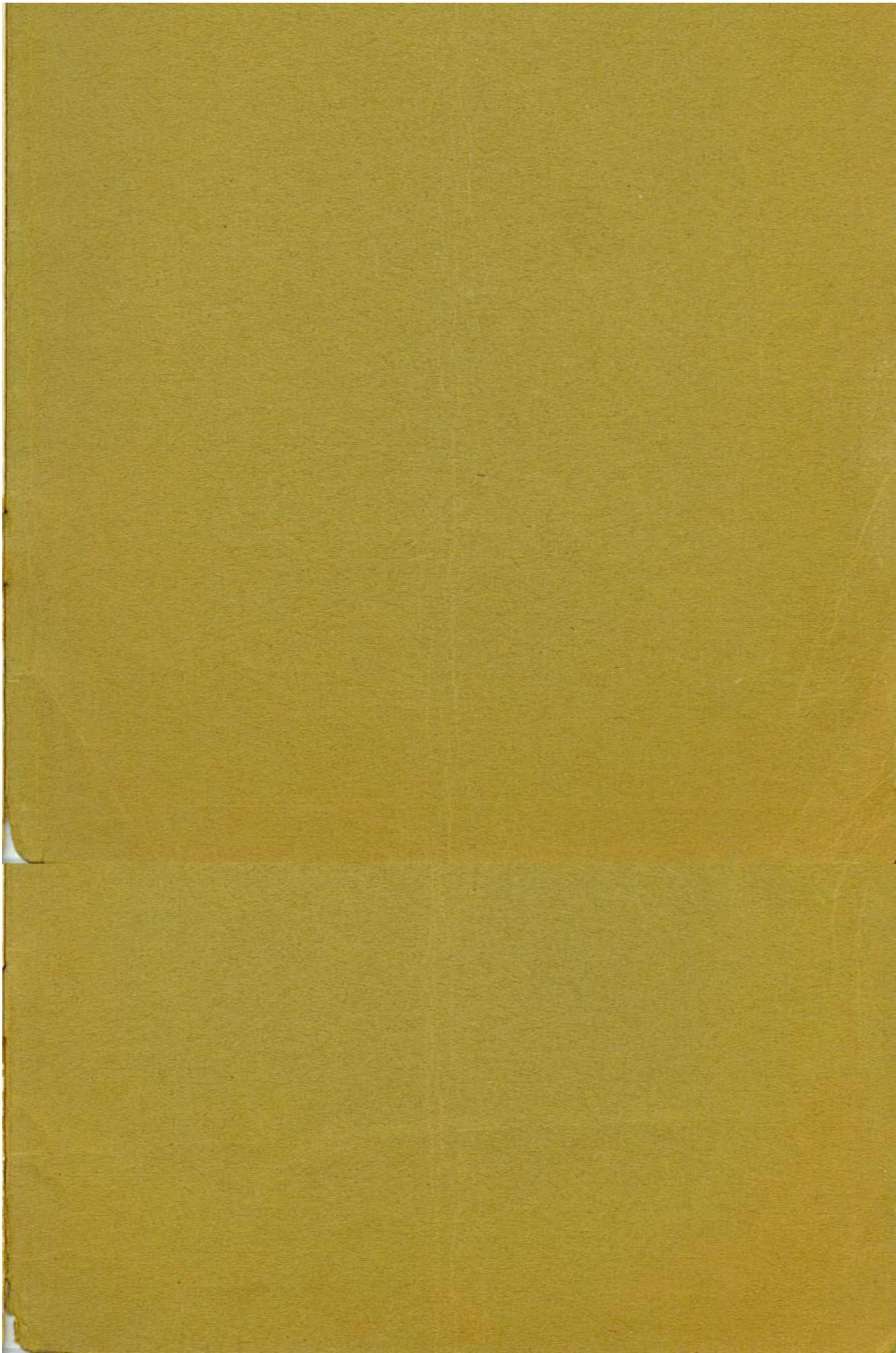
The time estimates for cooking different foods, given elsewhere in this book, are approximate and based on average conditions. Gas pressures, amount of heat in gas, etc., vary widely in different sections. Accordingly we suggest that you make careful note of the exact amount of time you find ideal for cooking foods under the conditions applying in your own kitchen and based on your own experience.

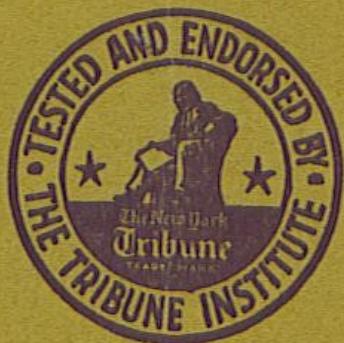
Use the table below:

Show your *Cooking Time Table* to your friends. If they use the Chambers, it will help them get greater cooking efficiency; if not, you will be doing them a favor by showing them the advisability of getting one.









Wherever domestic engineers have made the most thorough test of the Chambers Range, it has, without exception, been approved and highly recommended.



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